

The Mexicorn

Grilled Corn, Crema Mexicana & Cilantro Crostini

Our favorite Mexican street food gets the crostini treatment. Rub **two ears shucked corn** with **1 tbl. vegetable oil**. Season corn with **kosher salt** and **freshly ground black pepper**; grill until slightly charred and tender. Slice corn off the cob in wide strips. Grill **12 slices bread** and rub with $\frac{1}{2}$ **garlic clove**. Mix $\frac{1}{4}$ **cup crema Mexicana or sour cream** with **3 tbl. crumbled feta**. Smear toasts with crema mixture. Top crema with grilled corn. Squeeze a **lime wedge** over each. Garnish with **cilantro leaves** and sprinkle with **chili powder**.

~ Credit: Bon Appetit